

March 23, 2016

To: San Luis Obispo Planning Commission

From: Alta Cresta Olive Orchard, Paso Robles

Subject: Kiler Ridge Hearing

Alta Cresta Olive Orchard produces award winning extra virgin olive oil from it's 1,148 Italian varietal olive trees. The trees were planted in 2006 and Alta Cresta has been selling estate grown olive oil since 2008. We do not have our own milling equipment and we require milling operations nearby so our olives can be processed very quickly after harvesting. This is required to produce premium quality extra virgin olive oil. We prefer to use the milling operation at Kiler Ridge due to the quality of the equipment and the refinements that Gregg Bone has made to his milling process and equipment. As the notoriety of California Extra Virgin Olive Oil continues to grow, we believe that the Paso Robles area has a great opportunity to become an import region for artisan California olive oil and we firmly believe the county should embrace this opportunity.

Unlike wine that is consumed on its' own and for its' own merits, olive oil is consumed by combining it with food. Thus, to showcase the benefits of using different olive oils to enhance various foods, we need to pair olive oils with food. Simply tasting olive oil on its own would be like tasting an herb on its own. But, when you use it as one ingredient in a more complex recipe, it brings the whole dish together. The majority of consumers have not experienced premium, fresh, flavorful olive oils and as olive oil producers, we must educate those consumers in not only in the flavors of various olive oils, but also in the use and pairing of olive oil as an ingredient in food preparation.

We, at Alta Cresta, are being contacted by more and more organizations looking to bring their members to an olive orchard who can offer olive oil tasting, education, and a catered meal featuring our olive oil. We would like to accept these requests in the future and we believe this would be a great opportunity to help not only promote our olive oils, but showcase premium California olive oil in general. It will be very disappointing if we are unable to accommodate these requests simply because we produce and sell olive oil in San Luis Obispo County.

I believe the best direction the Planning Commission should take regarding olive oil processing, tasting, and food pairing is to use the various public safety codes that are already in place. If a location/operation meets the current state and local code requirements and is located in the appropriate zoned location, there should be no other restrictions. Please do not single out olive oil operations solely because of their crop or associated product. If a law or code needs to be added or changed, so be it, but it should then impact all businesses/operations equally no matter the product or crop.

Thank you.

Eric Kaltenbach, President  
Alta Cresta Olive Oil, Inc.  
805-227-4751

February 6, 2016

County of San Luis Obispo  
Planning Commission

To Whom It May Concern,

We are writing this letter on behalf of Greg Bone and Audrey Burnam and their Kiler Ridge Olive Farm. We are neighbors of theirs, see their facility directly from our home, and are highly supportive of their entire project and their desire to expand their milling services to others in our area, as well as their tasting room.

Paso Robles is an agricultural area and is vital to what keeps the economy going here. Kiler Ridge Olive farm is in a zoned agricultural area and they have a wonderful existing facility that they should be able to fully utilize. By being allowed to expand their milling services to other olive growers, they would be providing a valuable service to our community since there is a very limited number of mills in the area and there are many people here growing olives, whether in large or small quantities, who want to mill them for the oil. The milling occurs only for a very small portion of the year during the limited harvest season in the fall so any fears of increased truck traffic would not be a concern for the majority of the year.

As far as the tasting room goes, we have been there and brought others there and the Bones provide a very educational and informative presentation, not just about the tasting but about olive trees, olives and the production of olive oil in general. It is a very enjoyable experience and is not anything that seems to create a lot of noise or disruption. People are there for the view, to learn something and to relax a little and that's it. And if they can prepare food to present food pairings with their oil, then better yet.

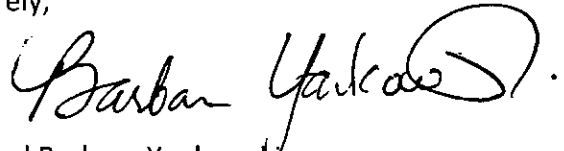

We know from personal experience that people's fears of too much traffic and noise are often unfounded. We live directly above one of the local wineries for the past 11 years and remember having some of the same concerns when that winery, which started out as just a tasting room, wanted to expand into a full production winery. That was approved by the County even though there were concerns at the time by the neighbors that live in close proximity and have to travel past the winery on Peachy Canyon Road every day to get to our homes. We quickly learned that our fears were completely unfounded. The winery and tasting room have not caused a noticeable increase in traffic, has not increased the noise level, and has definitely not made any kind of negative impact on us in any way. The winery does sometimes hold larger events, mostly weddings, and even then the increase in noise and traffic is very minimal and

only for a very short time period and we actually find the music at these events very enjoyable!

We feel that people who live in areas zoned for agriculture should know that the chance of having a neighbor who wants to farm and produce their crops may happen and that those people are not doing anything wrong because that is what the area is zoned for. Quite frankly we have had far more problems with noise and traffic from other neighbors who have older kids with cars and motorcycles than we have ever had with the winery.

Again, we want to express our full approval and support for Greg Bone and his wife and their proposed project at Kiler Ridge Olive Farm.

Sincerely,



Ken and Barbara Yankowski